

## Culinary Arts

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The culinary industry offers a wide range of career opportunities; the list is endless, from health care to management positions in large companies. The department includes two programs: culinary arts - focusing on food production and management; and baking, production and management - focusing on retail baking production. The department also offers a three-year dual degree program, along with an opportunity to obtain a baccalaureate degree in technology management in the following two years.

### MISSION

The culinary arts courses are designed to instruct and train each student to the utmost of their abilities in the principles of the of the culinary/baking industry. The goal is to prepare students for supervisory and production positions. When learning the fundamental knowledge of food planning, preparation and supervision in the classes and labs the student develops confidence, hands-on skills, and problem-solving techniques crucial to the industry.

### TECHNICAL STANDARDS

Applicants to the Culinary Arts Department programs must be able to meet the following physical requirements:

1. Perform lab functions while standing on their feet for up to five hours daily.
2. Be proficient in reading (for guest checks, recipes, and instructional manuals) and mathematics (for recipe conversion, cost control, and calculations associated with food production and service).
3. Write with clarity for communication with faculty, kitchen personnel, and guests.
4. Lift 40 pounds from floor to eye level.
5. Orally communicate with people six to 10 feet away.
6. Visually identify degree of product doneness.
7. Handle kitchen equipment, including knives, with dexterity and safety.

Please refer to the most current required uniform list on the Alfred State website at [www.alfredstate.edu/tool-lists](http://www.alfredstate.edu/tool-lists).

### FACILITIES

- **Production lab** – This lab gives students the opportunity to learn quantity food production and service through the preparation and service of 700 institutional meals for customers daily.
- **Restaurant lab** – A well-equipped dining room and a la carte kitchen, this lab has virtually all the equipment used in commercial restaurants. Students prepare and serve meals to order for approximately 40 luncheon patrons daily. It is also used for our evening dining lab, and customers enjoy gourmet delights in our evening meal training program.
- **Bakery lab** – This is reputed to be the best-equipped training facility of its kind in the state. The student has access to many types of baking equipment used commercially to produce baked goods for the Wellsville campus student dining hall, a la carte dining room, and evening dining lab. Students produce baked goods in freshman and senior labs, which are sold and served to many. In addition, the preparation and presentation of elaborate creations, common in upscale restaurants, offers students the opportunity to develop their talents.

### DEPARTMENT PROGRAMS

[Culinary Arts](#) (AOS)

[Culinary Arts: Baking, Production & Management](#) (AOS)